

CANTALORO ROSSO TOSCANA I.G.T. 2024

Cantaloro is Avignonesi's everyday wine and is fruit forward, easy drinking and accessible.

2024 VINTAGE

The 2024 vintage was marked by extraordinary generosity. After the severe production constraints of 2023, nature responded with abundance, energy, and vitality, placing Avignonesi before a long, intense season rich in opportunity. It was a year that demanded clear choices, strong discipline, and careful management to contain excess and highlight balance, finesse, and elegance.

TASTING NOTES

A young and versatile wine with an intense ruby-red colour. The bouquet is dominated by inviting aromas of ripe cherry and blackberry, enriched by delicate hints of liquorice. On the palate, it is vibrant and full-bodied: the fruit is bold and honest, supported by a pleasant persistence that recalls the scents of Mediterranean scrubland. Opulent and medium-bodied, it reveals velvety tannins that enhance its flavour profile. Perfect for any occasion.

GRAPES

Sangiovese, Merlot, Cabernet
Sauvignon, Colorino, Syrah

ALCOHOL

13%

PRODUCTION

26.749 bottles

VINIFICATION

HARVEST
September

VINIFICATION

8–12 days of maceration on the skins at controlled temperature. Alcoholic fermentation is carried out by the yeasts selected from our *ped de cuve*.

Pied de cuve is the first batch of grapes that is harvested in advance to select the yeasts naturally present on the skins. These will become the basic yeast for the fermentation of the grapes, which will be harvested later. This process enhances the link between the wine and its vineyard, thus sealing its sense of place.

AGEING

8 months in stainless steel

